

BANQUET MENU



355 West 16th Street, New York, NY 10011

BREAKFAST BUFFET

Pricing Based on One Hour of Service

CLASSIC CONTINENTAL - \$35 Per Person

Assorted Pastries, Pan du Chocolat, Cheese Danish, Croissant, Muffin (VEG)
 Chef's Assortment of Bagels & Sliced Breads, Cream Cheese, Jam & Honey (VEG)
 Assorted Scones, Raspberry, Strawberry & Orange Jams, Honey (VEG)
 Fruit & Berry Platter, Seasonal Selection of Fruits & Berries (V, GF, DF)

FRESH START - \$35 Per Person

Low Fat Greek Yogurt (VEG, GF)
 House Made Granola (V, DF)
 Hard Boiled Eggs (VEG, GF, DF)
 Sliced Fresh Fruit (V, GF, DF)
 Chia Pudding (V, GF, DF)
 Overnight Oats (V, DF)

NEW YORK MINUTE - \$50 per Person

Chefs Assortment of Bagels, Cream Cheese, Jam & Honey (VEG)
 Smoked Salmon, Cream Cheese, Capers, Tomato, Sliced Onion
 Seasonal Vegetable Quiche (VEG)
 Turkey Bacon (GF, DF)
 Home Fried (V, GF, DF)
 Challah French Toast, with Vermont Maple Syrup & Fresh Berries (VEG)

HOMESTYLE BRUNCH - \$45 Per Person

Seasonal Vegetable Quiche (VEG)
 Bodega Egg Sandwich, Bacon, Soft Scrambled Eggs and Cheese on a Potato Roll
 Breakfast Burrito, Eggs, Black Beans, Avocado, Salsa Verde, Chihuahua Cheese (VEG)
 Home Fries (V, GF, DF)
 Bacon (GF, DF)

ADDITIONAL BREAKFAST ITEMS

House Made Granola, with Fresh Berries and Greek Yogurt (VEG) - \$6 Per Person, Per Item
 Assorted Pastries, Pan du Chocolat, Cheese Danish, Croissant, Muffin (VEG) - \$6 Per Person, Per Item
 Challah French Toast, with Vermont Maple Syrup & Fresh Berries (VEG) - \$6 Per Person, Per Item
 Steelcut Oatmeal, Unsweetened, Prepared with Water, Organic Brown Sugar & Fresh Berries on the Side (V) - \$6 Per Person, Per Item
 Fruit & Berry Platter, Seasonal Selection of Fruits & Berries (V, GF, DF) - \$6 Per Person, Per Item
 Home Fries (V, GF, DF) - \$6 Per Person, Per Item
 Scrambled Eggs (VEG, GF, DF) - \$8 Per Person, Per Item
 Chicken Apple Sausage (GF, DF) - \$8 Per Person, Per Item
 Applewood Bacon (GF, DF) - \$8 Per Person, Per Item
 Turkey Bacon (GF, DF) - \$8 Per Person, Per Item
 Smoked Salmon Platter, Capers, Red Onion, Crème Fraîche (GF) - \$8 Per Person, Per Item
 Belgian Waffles, Strawberries, Bananas, Pecan, Maple Syrup and Whipped Cream (VEG) - \$8 Per Person, Per Item

MEETING BREAK MENU

Pricing Based on 1 Hour of Service

TRIPLE DIP - \$30 Per Person

Assorted Tortilla Chips, Guacamole & Pico de Gallo (V, GF, DF)
Hummus, with Pretzel & Pita Chips (V, DF)
Seasonal Crudites, Blue Cheese Dip (V, GF)

SALTY & SWEET SENSATION - \$25 Per Person

Assorted Cookies, Pretzels, Chocolate Covered Pretzels (VEG)
Classic Candies, Popcorn, Potato Chips (VEG)
Sea Salt Brownies (VEG)

BELLISSIMO BREAK - \$30 Per Person

Assorted Cured Tuscan Style Meats & Salami (GF)
Artisanal Imported Cheeses with Mixed Cured Olives, Country Toast & Crackers (VEG)

SPA BREAK - \$30 Per Person

Seasonal Fruit Skewers (V, GF, DF)
Low Fat Greek Yogurt & House Made Granola (V)
Assorted Health & Granola Bars (V, DF)
Seasonal Fruit Smoothies (VEG, GF, DF)

BIG APPLE BREAK - \$30 Per Person

Pretzel Bites with Cheese Sauce (VEG)
Popcorn (V, GF, DF)
Spiced Mixed Nuts (V, GF, DF)
Coney Island Knish with Spicy Mustard (V)
Pigs-In-A-Blanket, Whole Grain Mustard

GLUTEN FREE BREAK - \$25 Per Person

Seasonal Fruit Skewers (V, GF, DF)
Greek Yogurt (VEG, GF)
Assorted Gluten Free Health & Granola Bars (V, GF, DF)
Assorted Chips & Popcorn (V, GF, DF)

BUILD YOUR OWN BOXED LUNCH MENU

\$30 Per Person

STATION TO INCLUDE:

Individually Wrapped Sandwiches (Select Three Below)
 Apple
 Bag of Chips, House Selection (V, GF, DF)
 Large Chocolate Chunk Cookie (VEG)

SANDWICH SELECTIONS – Please Select Three

Organic Turkey & Applewood Bacon Wrap
 Ham & Smoked Cheddar Sandwich, Lettuce, Tomato, Mayo, on a Pretzel Bun
 Pastrami Wrap, Swiss Cheese, Cole Slaw, Dijon Mustard
 Prosciutto, Coppa, Salami, Fresh Mozzarella, Baby Arugula, Fresh Tomato, Vinaigrette on Baguette Bread
 Smoked Turkey, Avocado, Romaine, Tomato, Aioli on Whole Wheat
 Yellowfin Tuna, Mirepoix, Lemon Mayo on Sourdough
 Curry Chicken Salad, Baby Spinach, Roasted Red Peppers on Multigrain
 Grilled Chicken Kale Cesar Wrap, Parmesan
 Tomato & Fresh Mozzarella Wrap, Arugula, Pesto, Fig Balsamic Glaze (VEG)
 Red Pepper Hummus Wrap, Baby Arugula, Kalamata Olives, Sun Dried Tomatoes (V)
 Chicken Milanese Sandwich *Pickled Jalapeno, Queso Chihuahua, Chipotle Aioli*

BUFFET LUNCH

Pricing Based on One Hour of Service - \$50 Per Person
Additional Selections - \$8 Per Person, Per Item

APPETIZERS – Please Select One

Mixed Green Salad, House Dressing, Grape Tomatoes, Pickled Onions (V, GF, DF)
Burrata Salad, Vine Ripened Tomatoes, Olive Tapenade, Arugula (VEG)
Grilled Vegetable Salad, Fregola, Tomato, Vinaigrette (V, DF)
Cesar Salad, Garlic Croutons, Shaved Parmesan (VEG, DF)
Roasted Beet Salad, Citrus Vinaigrette, Goat Cheese Croutons, Toasted Almonds (VEG)
Bodega Chopped Salad, Avocado, Queso Fresco, Pumpkin Seeds, Jalapeno Cilantro Ranch (VEG)
Greek Salad, Chopped Tomatoes, Cucumbers, Onions, Black Olives, Feta (VEG)

ENTREES – Please Select Two

Organic Turkey & Applewood Bacon Wrap
Chicken Milanese Sandwich, Pickled Jalapeno, Queso Chihuahua, Chipotle Aioli
Ham & Smoked Cheddar Sandwich, Lettuce, Tomato, Mayon, on a Pretzel Bun
Grilled Skirt Steak Sandwich, Roasted Peppers, Caramelized Onions, Pesto on Ciabatta Bread
Pastrami Wrap, Swiss Cheese, Cole Slaw, Dijon Mustard
Tomato & Fresh Mozzarella Wrap, Arugula, Pesto, Fig Balsamic Glaze (VEG)
Grilled Chicken Kale Cesar Wrap, Parmesan (DF)
Chicken Piccata. Sauteed Chicken Breast, White Wine, Lemon and Capers
Red Snapper Livornese. Pan Roasted Red Snapper, Tomatoes, Black Olives and Capers
Grilled Salmon, Beluga Black Lentils, Lemon Thyme Nage
Penne Pasta, Roasted Tomato, Basil, Spinach, Garlic Olive Oil (V)
Pizza Bianca, Ricotta, Wild Mushroom, Chimichurri (VEG)
Pasta Primavera, Penne Pasta with Seasonal Vegetable in a sauce of White Wine, Fresh Herbs and Garlic (V, DF)

SNACKS – Please Select Two

Fruit & Berry Platter, Seasonal Selection of Fruits & Berries (V, GF, DF)
Guacamole, Pico de Gallo, Organic Corn Chips (V, GF, DF)
Red Pepper Hummus Dip, with House Made Bagel Chips (V, GF, DF)
Herbed Frites (V, GF, DF)
Sweet Potato Fries (V, GF, DF)
Yuca Fries (V, GF, DF)
Assorted Petit Fours (VEG)
Assorted Cookies (VEG)

SEATED FAMILY STYLE LUNCH

\$55 Per Person

Includes Assorted Breads

SALADS – Please Select Two

Roasted Beet Salad, Citrus Vinaigrette, Goat Cheese Croutons, Toasted Almond (VEG)

Grilled Vegetable Salad, Fregola, Tomato, Vinaigrette (VEG)

Mixed Greens, Spring Mixed Greens, Grape Tomatoes, Pickled Onions (V, GF, DF)

Caesar Salad, Garlic Croutons, Shaved Parmesan (VEG)

Greek Salad, Chopped Tomatoes, Cucumbers, Onions, Black Olives, Feta (VEG)

Cured Tuscan Style Meats & Artisanal Cheeses

**Each additional selection at \$10 per person*

ENTREES – Please Select Two

Grilled Salmon, Lemon Thyme Nage

Sautéed Cod, Warm Tomato Olive Vinaigrette (GF, DF)

Penne alla Vodka, with Prosciutto and Peas

Penne Pasta, Roasted Tomato, Basil, Spinach, Garlic Olive Oil

Penne Primavera, Penne Pasta with Seasonal Vegetable in a sauce of White Wine, Fresh Herbs and Garlic (V, DF)

Wild Mushroom Ravioli, Fresh Pasta Pillows filled with Wild Mushrooms, Herbs and Ricotta Cheese in a creamy White Truffle Sauce topped with Grated Parmigiano Reggiano (VEG)

Half-Roasted Boneless Chicken, Roasted Garlic Jus

Grilled Chicken Breast, Rosemary Sauce

Braised Boneless Short Ribs, Horseradish Breadcrumbs *additional \$5pp

Grilled Skirt Steak, Chimichurri Sauce (GF, DF) *additional \$5pp

**Each additional selection at \$15 per person*

TRIMMINGS – Please Select Two

Char Grilled Lemon Asparagus (V, GF, DF)

Sautéed Wild Mushrooms (V, GF, DF)

Herbed Frites (V, GF, DF)

Sweet Potato Fries (V, GF, DF)

Pancetta Roasted Brussels Sprouts (GF, DF)

Mac 'N Cheese (VEG)

Seasonal Roasted Root Vegetables (V, GF, DF)

Roasted Baby Carrots (V, GF, DF)

Roasted Fingerling Potatoes (V, GF, DF)

**Each additional selection at \$10 per person*

DESSERTS

Chef's Selection of Sweets (VEG)

CATERING PLATTERS

ASSORTED PASTRIES (VEG)

Pan du Chocolat, Cheese Danish, Croissant, Muffin

8-10 Guests \$50 // 10-25 Guests \$100 per platter

ASSORTED SCONES (VEG)

Raspberry, Strawberry and Orange Jams, Honey

8-10 Guests \$30 // 10-25 Guests \$60 per platter

CHEF'S ASSORTMENT OF BAGELS (VEG)

Served with Cream Cheese & Jams

8-10 Guests \$50 // 10-25 Guests \$100 per platter

FRUIT & BERRY PLATTER (V, GF, DF)

Seasonal Selection of Fruits & Berries

8-10 Guests \$70 // 10-25 Guests \$140 per platter

+Yogurt or Cottage Cheese \$10

GREEN MARKET CRUDITE PLATTER (VEG, GF)

With Blue Cheese Dip

8-10 Guests \$50 // 10-25 Guests \$100 per platter

CURED TUSCAN STYLE MEATS & ARTISANAL CHEESES

8-10 Guests \$80 // 10-25 Guests \$160 per platter

GUACAMOLE (V, GF, DF)

Pico de Gallo, Organic Corn Chips

8-10 Guests \$50 // 10-25 Guests \$100 per platter

HUMMUS DIP (V, DF)

With House Made Bagel Chips

8-10 Guests \$50 // 10-25 Guests \$100 per platter

CASEAR SALAD (VEG)

With Garlic Crouton and Shaved Parmesan

8-10 Guests \$60 // 10-25 Guests \$120 per platter

+Chicken \$35

+Shrimp or Salmon \$50

+Skirt Steak +\$75

PB&J SANDWICHES (V, DF)

8-10 Guests \$50 // 10-25 Guests \$100 per platter

BLT SALAD (DF)

Applewood Bacon, Oven Dried Cherry Tomatoes, Romaine Lettuce, Roasted Garlic Dressing

8-10 Guests \$90 // 10-25 Guests \$180 per platter

MIXED GREENS SALAD (V, GF, DF)

Grape Tomatoes, Pickled Onions

8-10 Guests \$55 // 10-25 Guests \$110 per platter

+Chicken \$35

+Shrimp or Salmon \$50

+Skirt Steak +\$75

ROASTED BEET SALAD (VEG, GF)

Citrus Vinaigrette, Grape Tomatoes, Cotija Cheese, Tortilla Strips

8-10 Guests \$65 // 10-25 Guests \$130 per platter

+Chicken \$35

+Shrimp or Salmon \$50

+Skirt Steak +\$75

BODEGA CHOPPED SALAD (VEG, GF)

Queso Fresco, Pumpkin Seeds, Jalapeno Cilantro Ranch

8-10 Guests \$65 // 10-25 Guests \$130 per platter

+Chicken \$35

+Shrimp or Salmon \$50

+Skirt Steak +\$75

GREEK SALAD (VEG, GF)

Chopped Tomatoes, Cucumbers, Onions, Black Olives, Feta

8-10 Guests \$55 // 10-25 Guests \$110 per platter

+Chicken \$35

+Shrimp or Salmon \$50

+Skirt Steak +\$75

GRILLED VEGETABLE SALAD (V, DF)

Fregola, Tomato Vinaigrette

8-10 Guests \$80 // 10-25 Guests \$160 per platter

MINI GRILLED GOUDA SANDWICHES (VEG)
With Tomato Dipping Sauce
8-10 Guests \$50 // 10-25 Guests \$100 per platter

CALIFORNIA BLT SANDWICH (DF)
With Avocado
8-10 Guests \$50 // 10-25 Guests \$100 per platter

ROASTED TURKEY CLUB SANDWICHES (DF)
8-10 Guests \$60 // 10-25 Guests \$120 per platter

GRAVLOX SANDWICHES WITH DILL MAYONNAISE (DF)
8-10 Guests \$70 // 10-25 Guests \$140 per platter

MINI CHEESEBURGERS
 Kobe Beef, Cheddar Cheese, Caramelized Onions,
 Chipotle Mayo
8-10 Guests \$70 // 10-25 Guests \$140 per platter

VEAL & RICOTTA MEATBALLS
8-10 Guests \$75 // 10-25 \$150 per platter

CHICKEN MILANESE SANDWICH
Pickled Jalapeno, Queso Chihuahua, Chipotle Aioli
8-10 Guests \$70 // 10-25 Guests \$140 per platter

HAM & SMOKED CHEDDAR SANDWICH
Lettuce, Tomato, Mayo, Pretzel Bun
8-10 Guests \$70 // 10-25 Guests \$140 per platter

TOMATO & FRESH MOZZARELLA WRAP (VEG)
Arugula, Pesto, Fig Balsamic Glaze
8-10 Guests \$60 // 10-25 Guests \$120 per platter

GRILLED CHICKEN KALE CAESAR SALAD WRAP
Parmesan Cheese
8-10 Guests \$60 // 10-25 Guests \$120 per platter

LIGHT VEGETABLE TUNA SALAD WRAP (DF)
8-10 Guests \$60 // 10-25 Guests \$120 per platter

ASSORTED COOKIES (VEG)
8-10 Guests \$70 // 10-25 Guests \$140 per platter

PEEKYTOE CRAB CAKES (DF)
Cracker Crust, Coney Island Tartar Sauce
8-10 Guests \$90 // 10-25 Guests \$180 per platter

FARFALLE PASTA
Italian Sausage, Tomato, Basil, Parmesan
8-10 Guests \$80 // 10-25 Guests \$160 per platter

PENNE PASTA (V, DF)
Roasted Tomato, Basil, Spinach, Garlic Olive Oil
8-10 Guests \$80 // 10-25 Guests \$160 per platter

PESTO STUFFED CHICKEN SALAD (GF)
Arugula, Red Wine Vinaigrette
8-10 Guests \$90 // 10-25 Guests \$180 per platter

HERBED FRITES (V, GF, DF)
8-10 Guests \$50 // 10-25 Guests \$100 per platter

SWEET POTATO FRITES (V, GF, DF)
8-10 Guests \$50 // 10-25 Guests \$100 per platter

YUCA FRITES (V, GF, DF)
8-10 Guests \$50 // 10-25 Guests \$100 per platter

CRISPY CHICKEN TENDERS
8-10 Guests \$50 // 10-25 Guests \$100 per platter

PIGS-IN-A-BLANKET
Cheese, Sauerkraut, Whole Grain Mustard
8-10 Guests \$50 // 10-25 Guests \$100 per platter

SALTY & SWEET SENSATION (VEG)
Assorted Cookies, Pretzels, Chocolate Covered Pretzels, Classic Candies, Caramel & Cheddar Popcorn
8-10 Guests \$100 // 10-25 Guests \$200 per platter

ASSORTED HEALTH & GRANOLA BARS (VEG, GF)
With Whole Fresh Fruit
8-10 Guests \$120 // 10-25 Guests \$240 per platter

APPETIZER PLATTER SERVICE

One Hour \$40 Per Person // Two Hours \$50 Per Person // Three Hours \$60 Per Person
+\$10 Per Person For Each Additional Platter Selection

COLD PLATTERS – Please Select Two

Guacamole, Pico de Gallo, Organic Corn Chips (V, GF, DF)
Red Pepper Hummus Dip, with House Made Bagel Chips (V, DF)
Green Market Vegetable Crudit  Platter, with Blue Cheese Dip (VEG GF)
Cured Tuscan Style Meats & Artisanal Cheeses, with Grapes, Fig Jam, Bread Sticks and Crostini
Caprese Wrap, Tomato, Mozzarella, Arugula & Fig Balsamic Glaze (VEG)
Mini Roasted Turkey Club Sandwiches
Tomato, Mozzarella, Artichoke and Olive Skewer (VEG)
Tuna Poke, Mango, Cucumber, Lime Vinaigrette, Wonton Chips
Fresh Watermelon & Feta Salsa, with white balsamic dressing (VEG, GF)
Grilled Corn Salad, Jalape o, Queso Fresco, Lime Vinaigrette (VEG, GF)
Spiced Nuts & Mixed Olives (V, GF, DF)

HOT PLATTERS – Please Select Two

Mini Grilled Gouda Sandwiches, Tomato Dipping Sauce (VEG)
Quesadilla Rustica, Four Cheese, Habanero, Roasted Tomato, Chimichurri (VEG)
Mini Cheeseburgers, Kobe Beef, Cheddar Cheese, Caramelized Onions, Chipotle Mayo
Crispy Chicken Slider, with Cole Slaw, Pickles and Mustard
Spicy Buffalo Chicken Skewer, Blue Cheese (GF)
Herbed Frites (V, GF, DF)
Spinach & Artichoke Dip (VEG)
Mini NY Style Pretzel Bites, with Beer Cheese Dip (VEG)
Fig & Arugula Flatbread, Shaved Parmesan (VEG)
Falafel, Tzatziki Sauce (VEG)

PASSED HORS D'OEUVRES

One Hour \$40 Per Person // Two Hours \$50 Per Person // Three Hours \$60 Per Person
+\$10 Per Person Per Additional Selection

COLD SELECTIONS – Please Select Three

Mini Lobster Roll, Toasted Sesame Bun
Grilled Corn Salad, Jalapeño, Queso Fresco, Lime Vinaigrette (VEG, GF)
Ceviche Verde, Avocado, Crispy Tortilla (GF, DF)
Yellowfin Tuna Tartare in a Crisp Cone
Smoked Salmon and Crème Fraiche, with Capers and Chopped Onion on a Bagel Flat
Shrimp Cocktail (GF, DF)
Antipasto Skewer, Artichoke, Mozzarella, Olive and Sundried Tomato (VEG, GF)
Whipped Ricotta with Honey Crostini (VEG)
Lobster Tostada
Truffle Ricotta Cheese Crostini (VEG)
Greek Salad Lettuce Cups, Tomato, Cucumber, Feta (VEG, GF)
Watermelon, Feta and Mint Cube (seasonal) (V, GF)
Vegan Spring Rolls with Sweet Chili Dipping Sauce (V, DF)

HOT SELECTIONS – Please Select Three

Fried Truffle Mac n Cheese, Roasted Garlic Aioli (VEG)
Grilled Shrimp Scampi, Gremolata, Toasted Breadcrumbs
Crispy Coconut Shrimp, Piña Colada Dipping Sauce
Spicy Buffalo Chicken Skewer, Blue Cheese (GF)
Grilled Beef Skewers, Chimichurri (GF, DF)
Mini Flatbreads – Choice of:
 Aged Cheddar, Bacon and Arugula
 Mushroom and Fontina Cheese (VEG)
 Goat Cheese and Caramelized Onion (VEG)
Pigs – In – A – Blanket, Cheese, Sauerkraut, Whole Grain Mustard
NY Style Pretzel Bites, with Beer Cheese Dip (VEG)
Peekytoe Crab Cakes, Cracker Crust, Coney Island Tartar Sauce (DF)
Mini Cheeseburgers, Kobe Beef, Cheddar Cheese, Caramelized Onions, Chipotle Mayo
Kale Artichoke Tarts (VEG)
Mini Grilled Gouda Sandwiches, Tomato Dipping Sauce (VEG)
Green Bean Tempura Chipotle Aioli dipping sauce (V, DF)

BAR SNACK ADD ON - \$5 Per Person, Per Selection

Mixed Olives (V, GF, DF)
Kettle Sweet Potato Chips (V, GF, DF)
Blue Cheese Popcorn (VEG, GF)

SMALL PLATE ADD ON - \$15, Please Select Two

+\$10 Per Person, Per Additional Selection
Beef Tartare in a Savory Cone with Aioli (DF)
Crab Salad, Orange, Chives, Watermelon Radish (GF, DF)
Veal & Ricotta Meatball
Carnitas Slider, Pork Belly with Tomatillo Salsa (GF)
Chicken & Waffles, Buttermilk Fried Chicken with Vermont Maple Syrup

Falafel on a Mini Pita (VEG)
Crispy Bacalao Fritters, Lemon Olive Aioli (DF)
Sausage and Pepper Sandwich (DF)
Lamb Chop, Mint Chimichurri (GF)

BUFFET DINNER

Two Hours of Service for \$85 Per Person
Includes Assorted Breads

APPETIZERS – Please Select Two

Roasted Beet Salad, Citrus Vinaigrette, Goat Cheese Croutons, Toasted Almonds (VEG)
Peekytoe Crab Cakes, Cracker Crust, Coney Island Tartar Sauce (DF)
Mixed Greens, Spring Mixed Greens, Grape Tomatoes, Pickled Onions (V, GF, DF)
Caesar Salad, Garlic Croutons, Shaved Parmesan (VEG)
Burrata Salad, Vine Ripened Tomatoes, Olive Tapenade, Basil Grilled Bread (VEG)
Chopped Salad, Avocado, Queso Fresco, Pumpkin Seeds, Jalapeno Cilantro Ranch (VEG, GF)
Greek Salad, Chopped Tomatoes, Cucumbers, Onions, Black Olives, Feta (VEG, GF)

**Each additional selection at \$10 per person*

ENTREES – Please Select Three

Grilled Salmon, Lemon Thyme Nage
Shrimp Scampi, Jumbo Shrimp baked in Garlic Butter topped with Herbed Breadcrumbs
Penne alla Vodka, with Prosciutto and Peas
Pasta Primavera, Penne Pasta with Seasonal Vegetable in a sauce of White Wine, Fresh Herbs and Garlic (V, DF)
Roasted Snapper, Salsa Veracruzana (GF, DF)
Wild Mushroom Ravioli, Fresh Pasta Pillows filled with Wild Mushrooms, Herbs and Ricotta Cheese in a creamy White Truffle Sauce topped with Grated Parmigiano Reggiano (VEG)
Half-Roasted Boneless Chicken, Roasted Garlic Jus
Grilled Chicken Breast, Rosemary Sauce
Braised Boneless Short Ribs, Horseradish Breadcrumb Crust
Filet Mignon, Red Wine Reduction
Grilled Skirt Steak, Chimichurri Sauce (DF, GF)
Herb Roasted Cauliflower "Steak", Grilled Asparagus, Red Pepper Coulis (V, GF)
Penne Primavera, Roasted Garden Vegetables, Fresh Herbs, White Wine (V)

**Each additional selection at \$15 per person*

TRIMMINGS – Please Select Two

Pancetta Roasted Brussels Sprouts (GF, DF)
Herbed Frites (V, GF, DF)
Sautéed Wild Mushrooms (V, GF, DF)
Creamed Spinach (VEG) or Sautéed Spinach (V, GF, DF)
Char Grilled Lemon Asparagus (V, GF, DF)
Whipped Garlic Potatoes (VEG, GF)
Cauliflower Mash (VEG, GF)
Mac N' Cheese (VEG)
Roasted Vegetables (V, GF, DF)
Roasted Baby Carrots (V, GF, DF)
Roasted Fingerling Potatoes (V, GF, DF)

**Each additional selection at \$10 per person*

RECEPTION STATION

Pricing Based on Two Hours of Service

ITALIAN STATION - \$35 Per Person

Includes: Garlic Bread and House Italian Salad (V, GF, DF)

Please Select Three – Each Additional Entrée +\$10pp

Chicken or Eggplant Parmesan Mozzarella, Basil, Parmesan (VEG)

Sausage Onions & Peppers (GF, DF)

Meatballs Ricotta, Basil

Chicken Piccata Lemon, White Wine, Capers

Rigatoni Pomodoro Basil, Parmesan, Garlic Breadcrumb's (VEG, DF)

Cavatelli Bolognese Parmesan, Breadcrumbs

Sicilian Square Pizza (Grandma Style) Basil, Tomato, Mozzarella

Charred Broccolini Lemon, Garlic (V, GF, DF)

MINI BURGER BAR - \$25 Per Person

Please Select Three

Mini Caprese, Slider Bun (VEG)

Carnitas Slider, Pork Belly with Tomatillo Salsa (DF)

Mini Cheeseburger Kobe Beef, Cheddar Cheese, Caramelized Onions, Chipotle Mayo

Veggie Burger, Roasted Red Pepper Hummus, Kale Apple Slaw (V, DF)

Crispy Chicken Slider, Cole Slaw, Pickles & Mustard

Turkey Meatball Parmesan Slider

Please Select One Side

Herbed Frites (V, GF, DF)

Sweet Potato Fries (V, GF, DF)

Served with Ketchup & Chipotle Mayo

BBQ STATION - \$35 Per Person

Please Select Two

St. Louis Style BBQ Pork Rib (GF, DF)

Slow Roasted Chicken with Honey and Garlic Glaze (GF, DF)

Smoked Beef Brisket, Texas Toast (DF)

BBQ Pulled Pork, Potato Buns (DF)

Please Select Three Sides

Molasses Baked Beans (VEG, DF)

Mac & Cheese

Southern Style Braised Collard Greens (contains smoked pork) (GF, DF)

Mashed Sweet Potato, Butter and Cinnamon (VEG)

Carolina Succotash, Grilled Corn, Lima Beans, Tomatoes (VEG, GF, DF)

Jalapeno Corn Bread, Maple Butter (VEG, GF)

Coleslaw, Vinegar and Mayonnaise (V, GF, DF)

Potato Salad, Vinegar and Mayonnaise (V, GF, DF)

HOMESTYLE STATION - \$30 Per Person

Mac 'n' Cheese Mini Shells, White Cheddar, Gouda, Parmesan (VEG)

Crispy Chicken Strips

Mini Pigs-In-A-Blanket with Spicy Mustard Dipping Sauce

Herbed Frites OR Sweet Potato Fries (V, GF, DF)

Served with Ketchup & Chipotle Mayo

FRESH TACO STATION - \$35 Per Person

Served with Guacamole, Salsas & Corn Tortillas (V, GF, DF)
 Quesadilla Rustica (VEG)
 Chopped Salad, Avocado, Queso Fresco, Pumpkin Seeds, Jalapeno Cilantro Ranch (VEG, GF)
 Please Select Three Fillings
 Grilled Skirt Steak (GF, DF)
 Chicken Pibil (GF, DF)
 Vegetable with Mushroom & Kale (V, GF, DF)
 Pork Belly Carnitas (GF, DF)
 Grilled Shrimp (GF, DF)

SALUMI & FORMAGGI - \$25 Per Person

Chef's Selection of Assorted Meats & Artisanal Cheeses
 Green Market Vegetable Crudit  with Blue Cheese Dip (VEG, GF)
 Dried Fruits & Nuts (V, GF, DF)
 Assorted Breads & Crackers (VEG, DF)
 Hummus (V, GF, DF)
 Bagel Chips & Toasted Pita (VEG)

CARVING STATION – Please Select One

Fresh Baked Breadbasket
 - Herb Roasted Turkey with Turkey Gravy, Fresh Cranberry Sauce, Corn Bread Stuffing - **Additional \$30 per person**
 - Maple Bourbon Glazed Ham with whipped Potatoes, Haricot Vert - **Additional \$35 per person**
 - Roasted Sirloin with Red Wine Veal Jus, Creamed Spinach & Potatoes Gratin - **Additional \$40 per person**
 - Boneless Leg of Lamb with Fingerling Potatoes, Glazed Carrots - **Additional \$45 per person**
 Chef Attendant Additional \$150

TAO DOWNTOWN DIM SUM STATION - \$45 Per Person

Vegetable Spring Roll (VEG)
 Lobster Roll (DF)
 Pork Pot Stickers (DF)
 Crispy Bao Buns
 Chicken Gyoza (DF)

TAO DOWNTOWN SUSHI PLATTER - \$300 Per Platter

Chef's Selection of 18 Assorted Sushi Pieces & 8 Maki Rolls

RAW BAR STATION - \$65 Per Person

Served with Assorted Sauces & Mignonettes
 East & West Coast Oysters (GF, DF)
 Littleneck Clams (GF, DF)
 Shrimp Cocktail (GF, DF)
 Chilled Lobster (GF, DF)
 Crab Salad (GF, DF)

Please Inquire With Your Sales Manager For Ice Sculpture Display Add On Fees

SEATED FAMILY STYLE DINNER

\$95 Per Person

Includes Assorted Breads

APPETIZERS – Please Select Two

Roasted Beet Salad, Citrus Vinaigrette, Goat Cheese Croutons, Toasted Almonds (VEG)

Peekytoe Crab Cakes, Cracker Crust, Coney Island Tartar Sauce (DF)

Mixed Greens, Spring Mixed Greens, Grape Tomatoes, Pickled Onions (V, GF, DF)

Caesar Salad, Garlic Croutons, Shaved Parmesan (VEG)

Tuna Tataki, Seared Sushi Grade Tuna Loin with Sesame Seeds served over Greens/Asparagus/Haricots Verts (GF, DF)

Burrata Salad, Vine Ripened Tomatoes, Olive Tapenade, Basil, Grilled Bread (VEG)

Each Additional Selection +\$10 Per Person

ENTREES – Please Select Two

Grilled Salmon, Lemon Thyme Nage

Penne alla Vodka, with Prosciutto and Peas

Pasta Primavera, Penne Pasta with Seasonal Vegetable in a sauce of White Wine, Fresh Herbs and Garlic (V, DF)

Roasted Snapper, Salsa Livornese (GF, DF)

Wild Mushroom Ravioli, Fresh Pasta Pillows filled with Wild Mushrooms, Herbs and Ricotta Cheese in a creamy White Truffle Sauce topped with Grated Parmigiano Reggiano (VEG)

Half-Roasted Boneless Chicken, Roasted Garlic Jus

Braised Boneless Short Ribs, Horseradish Breadcrumb Crust

Filet Mignon, Red Wine Reduction

Grilled Skirt Steak, Chimichurri Sauce (DF)

Herb Crusted Rack of Lamb, Balsamic Reduction (GF, DF)

Each Additional Selection +\$15 Per Person

TRIMMINGS – Please Select Two

Seasonal Roasted Vegetables (V, GF, DF)

Char Grilled Lemon Asparagus (V, GF, DF)

Sautéed Wild Mushrooms (V, GF, DF)

Creamed (VEG)

Sautéed Spinach (V, GF, DF)

Whipped Garlic Potatoes (VEG)

Cauliflower Mash (VEG)

Herbed Frites (V, GF, DF)

Pancetta Roasted Brussels Sprouts (GF, DF)

Roasted Fingerling Potatoes (V, GF, DF)

Squash Ratatouille (V, GF, DF)

Harit Coverts (V, GF, DF)

Each Additional Selection +\$10 Per Person

DESSERT

Chef's Selection of Sweets & Fresh Fruit (VEG)

SEATED PLATED DINNER

\$105 Per Person
Includes Assorted Breads

PLATED APPETIZER – Please Select One

Roasted Beet Salad, Citrus Vinaigrette, Goat Cheese Croutons, Toasted Almonds (VEG)
Peekytoe Crab Cakes, Cracker Crust, Coney Island Tartar Sauce (DF)
Mixed Greens, Spring Mixed Greens, Grape Tomatoes, Pickled Onions (V, GF, DF)
Caesar Salad, Garlic Croutons, Shaved Parmesan (VEG)
Yellowfin Tuna Tartare, Guajillo Chile Vinaigrette, Avocado, Sesame Tostadas (DF)
Burrata Salad, Vine Ripened Tomatoes, Olive Tapenade, Basil, Grilled Bread
Fried Artichoke, with Lemon and Parmesan (V, GF, DF)

Each Additional Selection +\$15 Per Person

PLATED ENTREES – Please Select Two

Guests To Select Entrée Tableside Night Of Event

Grilled Salmon, Beluga Black Lentils, Lemon Thyme Nage
Sautéed Cod, Haricot Verts, Warm Tomato Olive Vinaigrette (GF, DF)
Penne alla Vodka, with Prosciutto and Peas
Pasta Primavera, Penne Pasta with Seasonal Vegetable in a sauce of White Wine, Fresh Herbs and Garlic (V, DF)
Wild Mushroom Ravioli, Fresh Pasta Pillows filled with Wild Mushrooms, Herbs and Ricotta Cheese in a creamy White Truffle Sauce topped with Grated Parmigiano Reggiano (VEG)
Half-Roasted Boneless Chicken, Mashed Potatoes, Roasted Garlic Jus
Grilled Chicken Breast, Roasted Fingerling Potatoes, Asparagus, Rosemary Sauce
Braised Boneless Short Ribs, Horseradish Breadcrumb Crust, Mashed Potatoes
Grilled Pork Chops, Roasted Apples and Brussels Sprouts, Calvados Reduction
Grilled Skirt Steak, Squash Ratatouille, Chimichurri Sauce (GF, DF)
Roasted Snapper, Salsa Livornese ***Additional \$5pp**
Filet Mignon, Roasted Baby Carrots, Red Wine Reduction ***Additional \$5pp**
Herb Crusted Rack of Lamb, Vanilla Scented Sweet Potatoes, Balsamic Reduction ***Additional \$10pp**

Each Additional Selection +\$20 Per Person

FAMILY STYLE DESSERTS

Chef's Selection of Sweets & Fresh Fruit (VEG)

PASSED DESSERTS

\$15 Per Person for 30 Minutes | \$20 Per Person for One Hour

Please Select Three

Mini Cupcake: Peanut Butter & Jelly, with Peanut Butter Frosting, Reese's Pieces
 Mini Cupcake: Red Velvet, with Cream Cheese Frosting
 Mini Cupcake: Funfetti
 S'mores Bites
 Strawberry Cheesecake Push Pops, Strawberry Sauce, Graham Cracker Crumbs, Whipped Cream Rosette
 NY Cheesecake Bites
 Chocolate-Caramel Brownie Cake Pops, Dipped in White Chocolate, Sprinkles
 Mini Boston Crème Doughnuts
 Churro Bites, with Caramel Dipping Sauce
 Rice Krispies Lollipops, Half-Dipped in Chocolate
 French Macaroons
 Banana Pudding Tarts, Topped with Meringue and Candied Cherry
 Fresh Fruit Tart
 Chocolate Mousse Cups
 Chocolate Covered Strawberries
 Seasonal Assortment of Cookies

ICE CREAM SUNDAE BAR - \$35 Per Person

ICE CREAM

Vanilla, Chocolate & Strawberry Ice Cream
 *Cups & Waffle Cones

ASSORTED TOPPINGS:

Whipped Cream
 Chocolate Syrup
 Caramel Sauce
 Rainbow Sprinkles
 Marshmallows
 M&M's
 Crushed Oreo's
 Cut Strawberries
 Chocolate Covered Pretzels

****Option to add assorted donuts at \$7/person**

BEVERAGE PACKAGE

PLATINUM BAR PACKAGE

One Hour \$45 Per Person // Two Hours \$80 Per Person // Three Hours \$105 Per Person // Additional Hour \$30 Per Person

Includes Premium Cocktails, Specialty Martinis, Cordials & all Gold Bar Package Brands

Domestic & Imported Beers

House Red, White, Rosé & Sparkling Wines

Assorted Sodas, Bottled Flat & Sparkling Water

(1) Featured Specialty Cocktail

Luxury Champagne Upgrade: +\$15 per person

- Add N.V. Brut Champagne 'Yellow Label' Veuve Clicquot

Sample Brands Include

Grey Goose

Belvedere

Hendrick's Gin

Bacardi

Don Julio Blanco

Woodford

Johnnie Walker Black

Macallan 12

SPECIALTY COCKTAIL

AVAILABLE AT PHD, GALLERY, ELECTRIC ROOM & LOBBY LOUNGE:

Wet Dream, Belvedere Vodka, White Cranberry, St. Germai

Ginger Girl, Belvedere Organic Blackberry & Lemongrass, Ginger Liqueur, Lime, Cranberry

Nutty Old Fashioned, Bushmill's Whiskey, Walnut Liqueur, Angostura Bitters

Dirty Donkey, Espolon Silver Tequila, Ginger Beer, Lime

Catch A Charge, Tito's Vodka, Lime, Agave, Mint, Red Bull Coconut

Cherry Negroni, Tanqueray Gin, Sweet Vermouth, Campari, Luxardo Maraschino, Muddled Cherries

AVAILABLE AT DREAM BEACH:

Dolly Lava, Milagro Blanco Tequila, Peach, Lime, Sriracha Agave

Green Goddess, Plymouth Gin, Chartreuse, Kiwi, Green Apple, Ginger, Lime

Beach Juice, Tito's Vodka, Iichiko Shochu, Coconut, Lemongrass, Galangal

Ring Pop, Aperol, Sorel Hibiscus Liqueur, Chandon

GOLD BAR PACKAGE

One Hour \$35 Per Person // Two Hours \$70 Per Person // Three Hours \$95 Per Person // Additional Hour \$25 Per Person

Includes Standard Cocktails & Martinis, Cordials
Domestic & Imported Beers
House Red, White & Sparkling Wines
Assorted Sodas, Bottled Flat & Sparkling Water

Luxury Champagne Upgrade:

- Add N.V. Brut Champagne 'Yellow Label' Veuve Clicquot (+ \$15 per person)

Sample Brands Include

<i>Tito's</i>	<i>Tanqueray</i>	<i>Bacardi</i>
<i>Cazadores</i>	<i>Jack Daniels</i>	<i>Chivas 12yr</i>

BEER, WINE AND SOFT DRINK BAR PACKAGE

One Hour \$25 Per Person // Two Hours \$50 Per Person // Three Hours \$70 Per Person // Additional Hour \$20 Per Person

House Sparkling Wine
House Red, White & Rosé Wine
Domestic & Imported Beer
Assorted Sodas, Bottled Flat & Sparkling Water

Luxury Champagne Upgrade:

- Add N.V. Brut Champagne 'Yellow Label' Veuve Clicquot (+ \$15 per person)

NON-ALCOHOLIC BEVERAGE PACKAGE

Three Hour Maximum \$20 Per Person // Eight Hour Maximum \$35 Per Person

Regular & Decaf House-blend Coffee, Assorted Hot Teas
Organic Skim, Soy & Whole Milk
Assorted Juices & Sodas, Red Bull
Bottled Flat & Sparkling Waters

Add on Bellini's, Mimosas & Bloody Mary's
Four Hour Maximum \$20pp per Hour